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AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-9. (Cancelled).

10. (Currently amended) A process for manufacturing a more matured taste, relative to a control, in cheese or [[a]] enzyme modified cheese (EMC) ~~derived product~~ wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste, wherein, in said control, said carboxypeptidase CPD-1 preparation is not used.

11. (Previously presented) The process according to claim 10 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.

12. (Previously presented) The process according to claim 10 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.

13. (Previously Presented) The process according to claim 10, wherein the carboxypeptidase CPD-1has the amino acid sequence of SEQ ID NO:3.

14. (Currently amended) A process for increasing the flavour intensity, relative to a control, in cheese or ~~a cheese derived product~~ EMC wherein a carboxypeptidase CPD-1 is used

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comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.

15. (Previously presented) The process according to claim 14 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.

16. (Previously presented) The process according to claim 14 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.

17. (Previously Presented) The process according to claim 14, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.

18. (Currently amended) A process for accelerating cheese ripening in cheese or ~~a cheese derived product~~ EMC wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.

19. (Previously presented) The process according to claim 18 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.

20. (Previously presented) The process according to claim 18 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.

21. (Previously Presented) The process according to claim 18, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.

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22. (Previously Presented) The process according to claim 12, wherein said ratio is less than 0.001.

23. (Previously Presented) The process according to claim 22, wherein said ratio is less than 0.0005.

24. (Previously Presented) The process according to claim 16, wherein said ratio is less than 0.001.

25. (Previously Presented) The process according to claim 24, wherein said ratio is less than 0.0005.

26. (Previously Presented) The process according to claim 20, wherein said ratio is less than 0.001.

27. (Previously Presented) The process according to claim 26, wherein said ratio is less than 0.0005.

28. (Currently amended) A process for manufacturing a more matured taste, relative to a control, in cheese or ~~a cheese derived product~~ EMC wherein a carboxypeptidase is used comprising adding a carboxypeptidase preparation that preferentially liberates leucine, methionine and valine and is essentially free of endoprotease (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.

29. (Previously Presented) The process according to claim 28 wherein said carboxypeptidase is CPD-1.

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30. (Currently amended) A process for accelerating cheese ripening in cheese or a ~~cheese derived product~~ EMC wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste,

wherein said acceleration is effected without the development of off-tastes.

31. (Currently amended) A process for accelerating flavor development in a Gouda ~~Gouda type~~ cheese and increasing sweetness, relative to a control, wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste,

wherein said acceleration in flavor development and increase in sweetness are effected without the development of off-tastes.

32. (Previously Presented) A process for accelerating ripening and altering creaminess in a cheese, relative to a control, wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste,

wherein said acceleration in ripening and alteration in creaminess are effected without the development of off-tastes.

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